

# Southwestern Stew

Taste of Home

Servings: 4



This mouth-watering beef dish gets you out of the kitchen in only 15 minutes and slow-cooks all day. In a hurry? Cook our stroganoff on a high setting for 4 hours.

## Ingredients

1½ pounds boneless pork center rib, trimmed and cut into ½" cubes  
2 tablespoons olive oil  
1 medium chopped onion  
1 can yellow hominy (15½ oz.) drained  
1 can diced tomatoes (14 ½ oz.) undrained  
1 can chopped green chilies (4 oz.)  
½ cup water  
½ teaspoon chili powder  
¼ teaspoon garlic powder  
¼ teaspoon ground cumin  
¼ teaspoon salt  
¼ teaspoon pepper

### **Cooking Method**

In a large skillet over medium-high heat, brown pork in oil.

1. Add onion and cook for 2 minutes or until tender.
2. Transfer to a slow cooker; add remaining ingredients.
3. Cover and cook on high for 2 hours.
4. Reduce heat to low and cook 4 hours longer.